



Fetch!
with Ruff Ruffman™

Recipe #4

Collect them all and make your own Grandma Ruffman Family Cookbook!



Fold here



Cut along black lines

Recipe #4

UNCLE MILTY'S TRIFLE

Tools:

- * Knife
- * 3-quart clear bowl
- * Spoon
- * Plastic wrap

Ingredients:

- * 3 24-piece packages of ladyfinger cookies or make your own with one 16-ounce poundcake cut into 8 slices, then each slice cut into thirds
- * 32 ounces vanilla yogurt
- * 1/4 cup of strawberry jam
- * 4 bananas, sliced crosswise
- * 3 1/2 cups strawberries
- * Whipped cream

READY IN: 2 HOURS

What to do:

- 1 **ASK** a grown-up for help with this recipe. **WASH** your hands before you begin.
- 2 **WASH** and **SLICE** strawberries. **PEEL** and **SLICE** your bananas.
- 3 **PUT** a layer of ladyfingers or cake into the bottom of the bowl and **SMOOSH** down with your fingers.
- 4 **SPREAD** a spoonful of jam on the ladyfingers or cake.
- 5 **ADD** a layer of banana slices and a layer of strawberry slices.
- 6 **ADD** a layer of vanilla yogurt.
- 7 **KEEP LAYERING** ingredients until there's no more room in the bowl.
- 8 **COVER** trifle with plastic wrap and **PUT** it in the refrigerator to let the ingredients soak into the ladyfingers for at least 1 hour. (It's even better if you let it sit overnight!)
- 9 **REMOVE** trifle from the refrigerator. **TOP OFF** with some whipped cream.



"There's a little bit of Uncle Milt in all of his recipes!
(Wait... that doesn't sound so good, does it...)"

- Grandma Ruffman

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